

Banquet Guide


Greetings,

My name is Joseph Eckblad, Executive Chef at the Grand Forks Country Club. Thank you for choosing us to host your event.

You will find the Grand Forks Country Club to be an exceptional space to host your event. Open windows give visual access to our beautiful surroundings during all four seasons. The interior space has four different spaces to use. Our unique, modernized pub has large televisions that always have a game or two playing. Our dining room space is well lit with natural light by day and candlelight by night. The ballroom has a fireplace and offers a little more secluded atmosphere. Last but not least, our pro shop is the coziest room in the building for those smaller Christmas parties.

In the following pages you will find a variety of food packages designed to cater most any event. From breakfast to dinner, we have numerous options for you. However, if you do not find what you are looking for ,we can get together and create a more personalized menu for you and your guests. Our number one goal in the club is to ensure our guests feel welcome and enjoy themselves. Let us know how we can help you in any way.

Reach out to me with any questions you may have regarding personalized menus anytime with the contact information below.

Bon Appetít!

Joe Eckblad
Executive Chef
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## Plated or Buffet per person

The Early Bird \$I4.95
Coffee and Orange Juice
Fresh Caramel Rolls
Bacon or Sausage
Scrambled Eggs
Seasonal Fruit

The Bogey $\$ 15.95$
Coffee \& Orange Juice
Hash browns
Scrambled Eggs
Sausage or Bacon
Biscuits and Gravy
Seasonal Fruit

## A La Carte: <br> priced per person

Pancakes ..... \$4
French Toast ..... \$4
Sausage ..... \$4
Bacon ..... \$5
Orange Juice ..... $\$ 3.50$
Coffee ..... $\$ 2.50$
Egg Bake ..... \$9
Scrambled Eggs ..... \$4
Biscuits and Gravy ..... $\$ 4.50$
Breakfast Sandwiches ..... $\$ 7.50$
(Croissant, bagel, or English muffin with bacon, egg, andcheese)
Items priced per dozen
Bagels \& Cream Cheese $\$ 18$
Assorted Pastries ..... $\$ 19$
Assorted Muffins ..... \$20
Caramel Rolls ..... \$2I
Cinnamon Rolls ..... $\$ 26$

## Tournament Buffets:

priced per person a la carte
Hot Dogs (Served with toppings) \$7
Bratwursts (Served wih toppings) \$8
Pulled Pork (Served with brioche bun) $\$ 8$
Chicken Breast \$I3
Burgers \$13
Chicken breast and burger served with lettuce, tomato, onion, ketchup, mustard, and mayo. Additional toppings can be added at $\$ 0.50$ per meal, bacon at $\$ 1.00$ per meal


## Side Options:

priced per person
Baked Beans \$1.50
Bag of Chips $\$ 2.50$
Cookies \$1.50
Pasta Salad \$3.00 Potato Salad \$3.00 Fruit \$3.50

Lunch Buffets:
priced per person
Pasta Bar \$I3
Linguini noodles with alfredo and marinara sauce, salad bowl with two dressing options, and garlic toast. Add Chicken \$4 Add Meatballs \$4

## Sandwich Bar \$I3

Sliced ham and turkey, lettuce, tomato, mayonnaise, cheddar and Swiss cheeses, buns, and a choice of chips or fruit.

## Taco Bar \$I6

Soft shells, taco beef, fajita chicken, lettuce, sour cream, tomatoes, onions, black olives, jalapenos, shredded cheese, salsa, and hot sauce. Also includes refried beans and Spanish rice.


## Buffet Dinners:

Choose one entrée for the price listed. Prices for additional entrées, starches, or vegetable options are listed in bottom right-hand corner.

## All Dinners Include:

Salad: Caesar or House
Starch: Garlic Mashed Potatoes, Buttered Idaho Potatoes, or Parsley New Potatoes

## Tier I Entrée Options: $\$ 30$ each

 priced per personChicken Breast with sauce options

- Marsala-Marsala wine, mushrooms, thyme, cream, lemon
- Tarragon- Chicken stock, tarragon, cream
- Piccata-Lemon, capers, butter, wine
- Parmesan- Onion butter tomato sauce, mozzarella
- Bearnaise-Shallots, garlic, demi glace, bourbon, butter


## Fish Entrees

- Cod with Piccata sauce
- Walleye Amandine
- Salmon with creamy dill sauce


## Tier II Entrée Options: \$40 each priced per person <br> I4 oz. Prime Rib

8 oz . Fillet Mignon w/bordelaise sauce
8 oz. Cold Water Lobster Tail

Plated Dinners:
Choose up to three entrée options. All entrées will be served with one starch and one vegetable side.

Items included in plated meals
Dinner Rolls with honey basil butter
Vegetable: Green beans amandine, glazed carrots, broccolini, or asparagus

## Steak Entrees

- IO oz. Certified Hereford Sirloin
- IO ounce Certified Hereford Bourbon NY Strip
- Beef Bourguignon
- Sirloin Roast with bordelaise sauce


## Pasta Entrees

- Lasagna Roll Up- 3 noodles rolled in marina sauce with mozzarella cheese
- Cajun Alfredo- Peppers, onions, and garlic tossed in a Cajun creamy sauce
- Gnocchi- Potato dumpling pasta with tomato cream sauce and mozzarella


## Optional Buffet Add Ons: <br> priced per person

Additional Tier I Entrée: $\$ 8$ each
Additional Tier II Entrée: \$I5 each
Additional Vegetable: $\$ 3$ each
Additional Starch: $\$ 3$ each

## Appetizers of <br> Desserts

Appetizers
Gardettos Snack Mix
Bruschetta
Meatballs (BBQ, Swedish, Italian)
Deviled Eggs
Bacon Ranch Potato Skins
Chicken Wings (Bone-In or Boneless)
Mini Sandwiches-Turkey, Roast Beef, Ham
Shrimp Cocktail
Spicy Crab Dip (Served with chips)
Spinach Dip
Cheese Plate (Cheddar, Swish, Havarti, Smoked Blue)
Meat Plate (Ham, Salami, Pastrami, Turkey)
Crudités Tray w/onion dip
Seasonal Fruit Tray
Cheese Curds
Hummus Spread (With tortilla and pita chips)
Desserts
Chocolate Mousse Cake
Tiramisu with strawberry rum sauce
Cheesecake

- NY with caramel and chocolate sauce
- Snickers
- Salted Caramel

